9. What happens if I do not cook the garbage?

Swine that have been fed garbage that has not been cooked will be placed under quarantine by the Florida Department of Agriculture and Consumer Services and will not be permitted to be moved onto or from the quarantined farm without written permission from an authorized representative of the Department. You will not be compensated for swine taken away or destroyed when they have been fed raw garbage.

10. What happens if the inspector finds other problems with my operation?

If you fail to meet all of the requirements as stated in the rule, the inspector may write you a ticket for failure to obey the rules, or just issue a verbal warning. The inspector will give you time to correct the problem and will come back for a second inspection. If you still fail to follow the rules, you could lose your license.



To obtain more information on Swine Garbage feeding, contact the Office of the State Veterinarian or check our website

State Veterinarian's Office

Telephone: (850) 410-0900 Toll Free: 1-877-815-0034 Fax: (850) 410-0916

24 Hour Reporting: 1-800-342-5869 www.FreshFromFlorida.com/ai

Division of Animal Industry

Florida Department of Agriculture and Consumer Services





What You Need to Know

Food waste from grocery stores, restaurants, prisons, homes, and schools is referred to as garbage. Feeding these products to your swine is regulated by the State. This is done in an effort to control the spread of diseases that may be carried in the food. The regulations require that the garbage be cooked to destroy any disease-carrying organisms.

In the state of Florida, any hog producer who wishes to feed his/her swine garbage must be licensed by the State and follow its rules. These regulations are enforced to protect public and animal health equally. As a licensed garbage feeder, you must practice biosecurity. Listed here are the 10 most common questions asked about feeding garbage to swine:

1. What are the rules and regulations for feeding garbage?

The number one rule is that garbage must be cooked. Waste should be heated to boiling (212°F or 100°C) for 30 minutes, and stirred during cooking to make certain that the temperature is kept constant throughout the container.

2. What type of food is considered garbage?

Garbage is all waste material resulting completely or in part from the meat of any animal (including fish and poultry) or other animal material, and other trash that has been associated with the handling, preparation, cooking, or consumption of food. This does not include waste from ordinary household cooking that is fed to swine on the same premises where the household is located

3. Why does the food have to be cooked and what is the best way to cook it?

Cooking the food to a boiling temperature helps to kill the deadly organisms that can be transmitted to animals and humans. There are two ways to cook the food:

- Direct fire the food: Heats the food with fire. It must be stirred regularly; and
- Steam: Used by large operations and involves injecting steam into the bottom of a load of garbage so that it is evenly heated as the steam goes through the garbage.

Some diseases that can be carried in garbage:

- Trichinosis
- Pseudorabies
- Foot and Mouth Disease
- Classical Swine Fever
- African Swine Fever

4. Where can I get garbage?

You can pick up garbage from grocery stores, restaurants, schools, or prisons and take it to your property, as long as state officials know where you picked up the garbage.

5. Can I get garbage from someone else and then feed it to my animals?

No, you cannot get garbage from someone else. If you want to be a licensed feeder, you must be able to cook on your own property. Likewise, you cannot give garbage to someone else.

6. Can I put the garbage in any container?

There are several rules to follow when hauling garbage:

- Store and carry garbage in leakproof containers that can be sealed:
- Clean and disinfect vehicles that carry uncooked garbage;
- Clean and disinfect equipment used with uncooked garbage before you use it with cooked garbage; and
- Store cooked garbage only in containers that have contained cooked garbage.

7. Once the garbage is on my property, what other rules must I follow?

- Place only products that can be eaten into the cooked garbage.
 No plastic or paper products are allowed;
- Keep insects, rodents, and other animals away from raw garbage;
- Keep pigs away from areas where uncooked garbage is stored or cooked; and
- Keep records for one year about the collection, transportation, and delivery of garbage, as well as records on the operation of the equipment and procedures used for cooking garbage.

8. Once I have received my license, must my farm be inspected?

A state official will visit your farm once a month to inspect your facility and make sure you are following all requirements to be a licensed garbage feeder. Three times a year, an official will inspect your cooker and (using a thermometer) make sure that it reaches the proper cooking temperature.



